



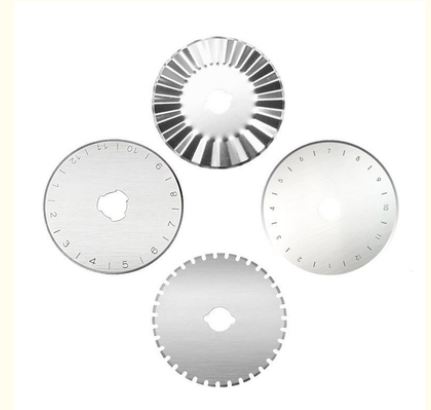
## 100mm Titanium Circular Smooth Food Meat Slicer Blade Cutting Bone Frozen

Our Product Introduction

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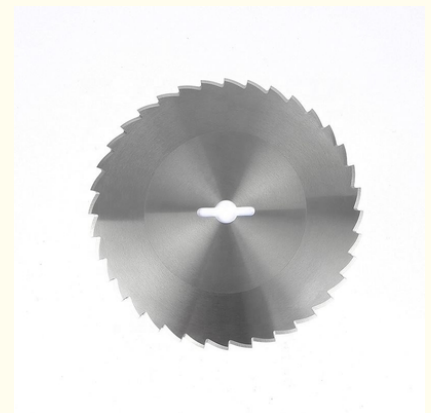
### Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Titanium
- Minimum Order Quantity: MOQ 10 Pieces
- Price: Can be discussed
- Packaging Details: 1pc/wrapper, 100pcs/box, 100boxes/ctn, Wooden and carbon boxes
- Delivery Time: 30 days
- Payment Terms: L/C, D/A, D/P, T/T, Western Union, MoneyGram
- Supply Ability: 500 Piece/Pieces per Day

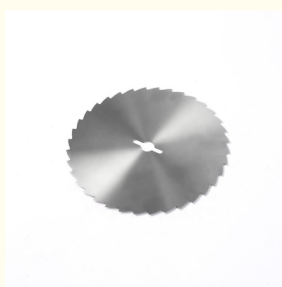


### Product Specification

- Product Name: Circular Smooth Food Meat Slicer Blade
- Material: Titanium
- OD: 100mm
- ID: 20mm
- Thickness: 1.5mm
- Hardness: HRC 56-68
- Grade: Food
- Application: For Meat Fish Bone Cutter
- Highlight: 100mm meat slicer blade , 100mm meat cutting machine blade , titanium meat slicer blade



### More Images



## Product Description

### 100mm Titanium Circular Smooth Food Meat Slicer Blade Cutting Bone Frozen

#### Description:

**The manufacturing process for meat processing knives and blades typically involves several key steps to ensure the desired performance and durability. Here's a general overview of the common production techniques:**

**1,Blade Forging:**

High-quality meat processing blades are often forged from high-carbon steel, which involves heating the steel to a high temperature and then hammering it into the desired shape.

Forging helps to align the metal grain structure and increase the blade's overall strength and hardness.

**2,Heat Treatment:**

After forging, the blade undergoes a series of heat treatment processes, including quenching and tempering.

Quenching involves rapidly cooling the blade to increase its hardness, while tempering helps to balance the hardness and toughness.

This heat treatment process is crucial for giving the blade the optimal combination of edge retention, flexibility, and impact resistance.

**3,Grinding and Shaping:**

The forged and heat-treated blade is then ground and shaped to the desired profile, such as a chef's knife, boning knife, or slicer.

This process involves using specialized grinding wheels and tools to achieve the precise blade geometry, edge angle, and cutting characteristics.

**4,Edge Finishing:**

After shaping, the blade edge undergoes a final honing and polishing process to ensure a razor-sharp and smooth cutting edge.

This may involve using advanced sharpening techniques, such as using a water stone or diamond sharpening system.

**5,Handle Attachment:**

The blade is then fitted with a durable handle, typically made from materials like wood, polymer, or composite.

The handle is attached to the blade using various methods, such as riveting, epoxy bonding, or a full-tang construction for enhanced strength and balance.

**6,Quality Control:**

Throughout the manufacturing process, strict quality control measures are implemented to ensure consistency, safety, and performance.

This may include visual inspections, dimensional checks, and rigorous testing to evaluate the blade's edge retention, corrosion resistance, and overall durability.

#### Meat Processing Blade Specifications:

Product name	Circular Smooth Food Meat Slicer Blade
Material	Titanium
OD	100mm
ID	20mm
Thickness	1.5mm
Hardness	HRC 56-68
Grade	Food
Application	For Meat Fish Bone Cutter

**Meat processing knives and blades have several key structural features that contribute to their performance and functionality. Here are the main structural characteristics of these specialized blades:**

**1,Blade Shape and Profile:**

Meat processing blades often have distinctive shapes, such as a curved or pointed tip, to accommodate different cutting techniques and tasks.

The blade profile, including the overall length, width, and taper, is designed to provide the optimal balance of cutting efficiency, control, and maneuverability.

**2,Edge Geometry:**

The edge angle and grind of the blade are critical for achieving the desired sharpness, edge retention, and cutting performance.

Many meat processing knives feature a high-angle, sawtooth-like edge or a double-bevel edge for superior cutting ability through tough meat fibers.

**3,Blade Material and Construction:**

As discussed earlier, the blade material, such as stainless steel, high-carbon steel, or ceramic, affects the blade's overall hardness, corrosion resistance, and edge-holding ability.

The blade construction, whether forged or stamped, also contributes to the blade's strength, flexibility, and overall durability.

**4,Tang and Handle Design:**

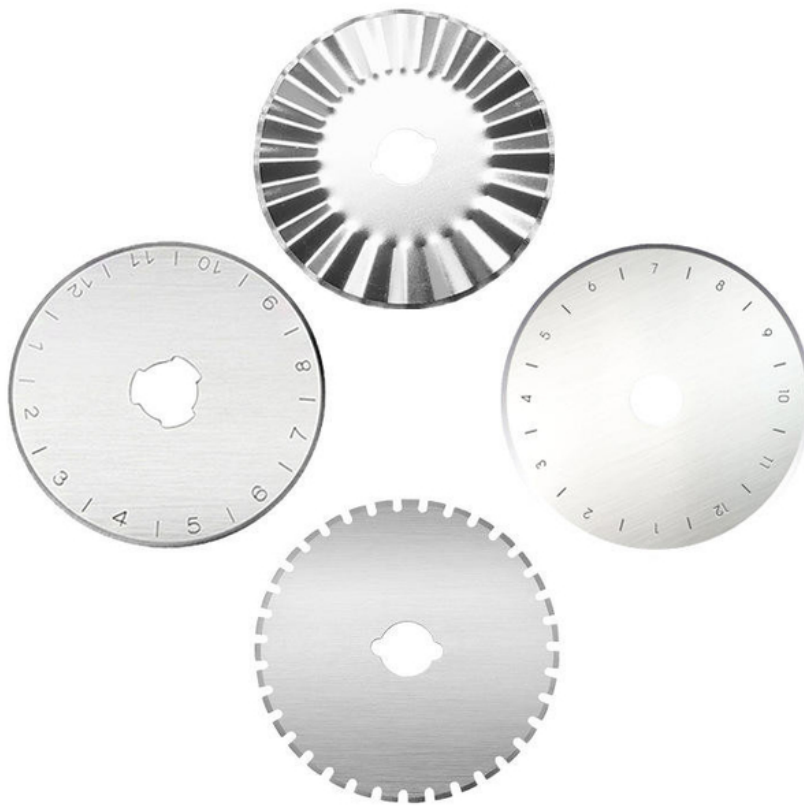
The tang, which is the portion of the blade that extends into the handle, plays a crucial role in the overall balance and control of the knife.

The handle material, shape, and ergonomics are designed to provide a comfortable and secure grip, allowing for precise and controlled cutting motions.

**5,Surface Finish and Coatings:**

Some meat processing knives feature specialized surface finishes or coatings, such as non-stick or anti-corrosive treatments, to enhance the blade's performance and ease of maintenance. These surface treatments can help prevent food residue buildup, reduce friction during cutting, and improve the blade's resistance to staining or discoloration.

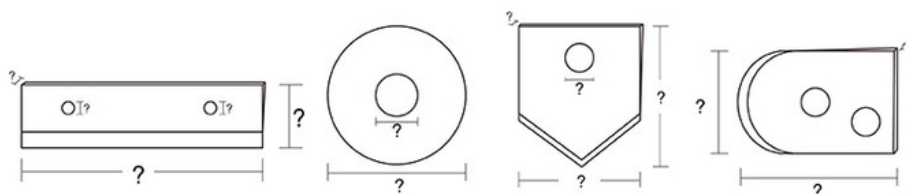
**Picture:**



**Size:**



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